

# First Look: The Cockentrice

The Spotted Trotter's new full-service eatery is not all hooves and snouts

You see it from the main dining hall inside Krog Street Market — the retro marquee arrow with the word "Cockentrice" traced in shimmering bulbs. "Sounds kinky," a man whispers to his friend. Then the friend, undoubtedly a fan of the Renaissance Festival, says, "Well actually, a cockentrice is a medieval dish where two mismatched animals are sewn together to make a mythical creature that is stuffed and roasted on a spit, not to be confused with a cockatrice serpent, which can kill with a glance." Good to know, dude. Don't overthink the name, just head inside. For the record, Cockentrice chef and co-owner Kevin Ouzts does not have mismatched, fused-together, roasted animals on the menu. But there is definitely something magical going on inside the six-week-old meat temple.

Designed by Square Feet Studio, whose clients include the General Muir and Kimball House, the space honors the industrial bones of the building as well as the history of butchery. Past the hostess stand, the Cockentrice is divided into two sections: a restaurant with a soaring ceiling, rows of metal and wood tables and a bustling open kitchen to the left, and a small, tavern-looking bar area lined with brick and cozy banquettes to the right. Antique cooking and metal butchering tools adorn the walls.